

HILL & HARBOUR @ FORTY TWO

**POTATO SIDES
(4 EACH)**

Fat Chips
Creamed Mash
Buttered New
Dauphinoise
Duck fat fondant
Sea salt baked
Lyonnaise

**VEGETABLES/GARNI
(4 EACH)**

Onion rings
Garlic mushrooms
Creamed spinach
Sticky red cabbage
Cauliflower cheese
Stir fried pak choi
Green beans & bacon

Welcome to our new dinning experience.

Hill & Harbour

Relax with one of Jon's cocktails and browse the selection of the finest reared grass fed beef and the freshest of local shellfish, pair them together for your own bespoke dish.

Compliment your dish off with your own selection of sides and sauces

**SALADS
(3 EACH)**

Mixed leaves
Red slaw
Spiced onion
Baby gem
Avocado & orange

**SAUCES
(2.5 EACH)**

Green peppercorn
Béarnaise
Whisky
Mushroom & thyme
Red wine

**CUTS OF 30 DAY HUNG
GRASS FEED HILL BEEF**

6 oz flat iron	14
6 oz sirloin	16
6 oz fillet	20
8 oz rib eye	18

**LOCAL HARBOUR
SHELLFISH**

Half grilled lobster	16
Seared scallops (3)	10
Sautéed king prawns (4)	10
Grilled langoustines (3)	10
Fried breaded monkfish cheeks	6

We have risk-assessed our kitchens' allergens; because of the nature of our food operation, we cannot fully guarantee that any food will be completely free from these allergens.

If you have an allergy, please speak to a member of our team before ordering. Full allergen/nutritional information is available on request. Menu items subject to availability. Although nuts may not be in the dish of your choice, we must advise that nuts are used on the premises and therefore may be present in any subsequent dish prepared.

Please note: menu items subject to change and availability GF Please ask about our gluten free options.

(GF) Gluten Free **(V)** Vegetarian